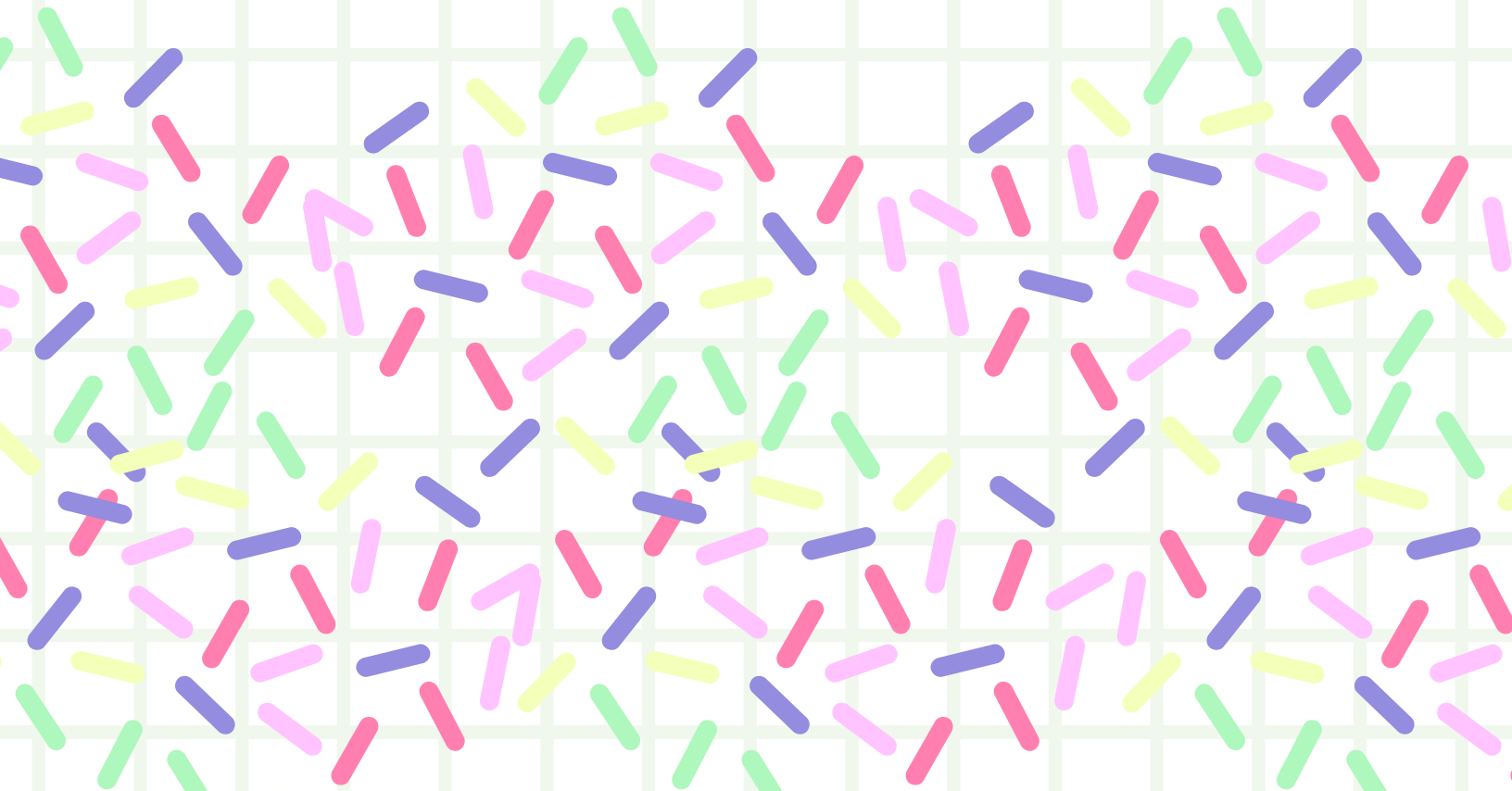
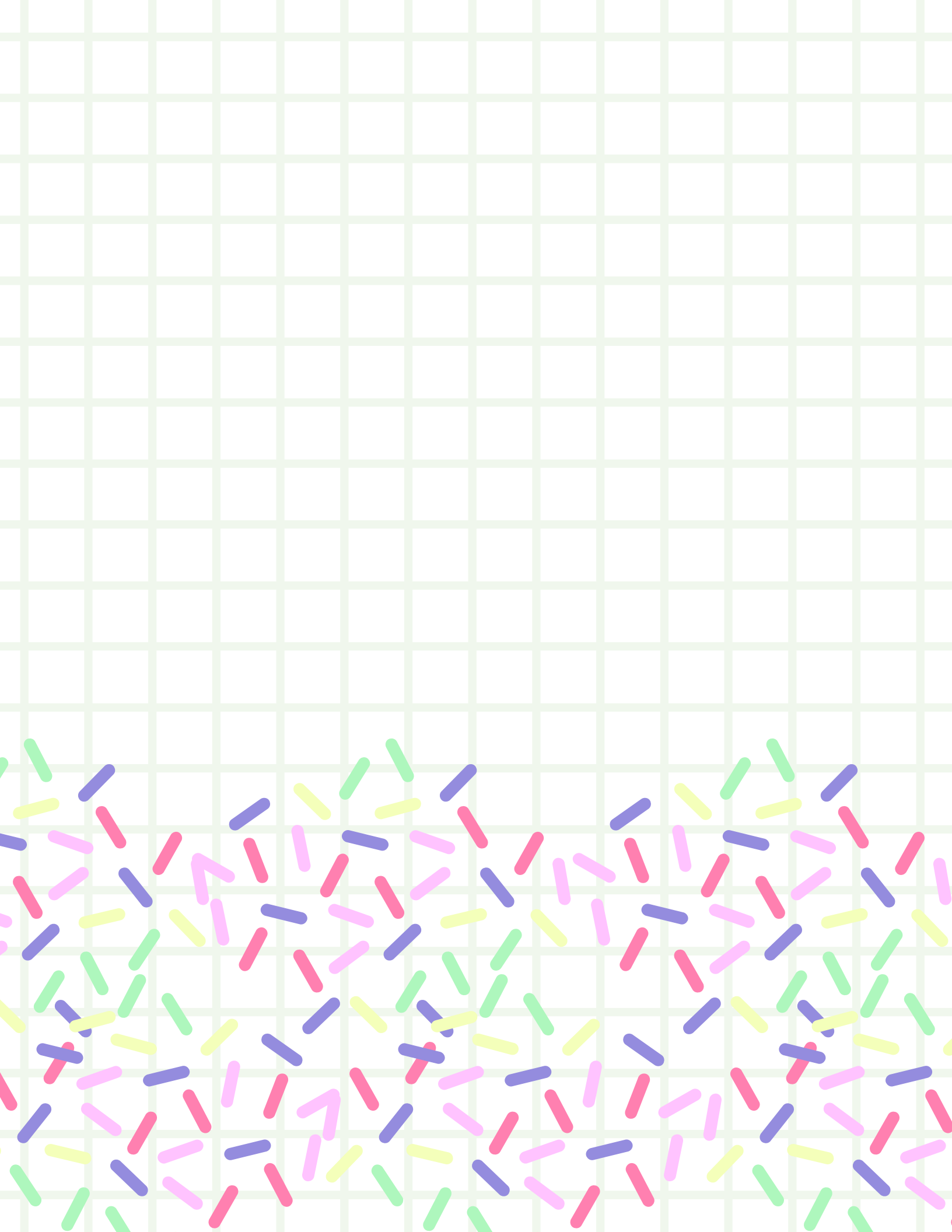


**2025
PURCHASE DAY
CAMP
COOK BOOK**





INGREDIENTS

For the pan:

- 2 tablespoons softened butter

Dough:

- 2 tablespoons (28 g) melted butter
- 1 cup warm milk (about 105 to 110 degrees F)
- $\frac{1}{3}$ cup warm water (about 105 to 110 degrees F)
- $\frac{1}{4}$ cup (53 g) granulated sugar
- 2 $\frac{1}{4}$ teaspoons instant yeast
- 3 $\frac{1}{4}$ cups (462 g) all-purpose flour
- 2 teaspoons salt

Brown Sugar Coating:

- 1 cup (212 g) packed light brown sugar
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ cup (113 g) butter, melted

Glaze:

- 1 cup (114 g) confectioners' sugar
- 2 tablespoons milk

Monkey Bread

DIRECTIONS

1. In a large measuring cup or bowl, mix together the milk, water, melted butter, sugar, and yeast.
2. In a stand mixer fitted with the dough hook, add the flour and salt. With the mixer on low speed, add the milk mixture. Increase to medium speed and knead until the dough is smooth, 5 to 7 minutes. Add additional flour a couple tablespoons at a time only if the dough is sticking to the bottom of the sides of the bowl. After kneading, the dough should be soft, supple and slightly sticky without leaving a lot of dough residue on your fingers.
3. Place the dough in a lightly greased bowl, cover, and let the dough rise until doubled, 1 to 2 hours.
4. Spread the softened butter evenly in a 12-cup bundt pan, using a pastry brush or piece of wax or parchment paper to ensure all the nooks and crannies of the pan are well-buttered. Set aside.
5. Lightly punch down the dough. On a very lightly floured or greased countertop, press the dough into a thick rectangle or square, about 8 or 9 inches across. Use a bench scraper or pizza cutter to cut the dough into 64 small pieces.
6. Combine the brown sugar and cinnamon in a bowl or shallow dish.
7. Dip the dough pieces in melted butter and then roll evenly in the sugar mixture. Place the dough pieces in the prepared Bundt pan, offsetting the dough balls so they aren't stacked exactly on top of each other.
8. Cover the Bundt pan and let the bread rise until noticeably puffy and nearly doubled, 1 to 2 hours.
9. Preheat the oven to 350 degrees F. Uncover the bundt pan and bake until the bread is golden brown and the bread is baked through, 30 to 35 minutes. An instant-read thermometer inserted into the bread should read 190 to 200 degrees F.
10. In a small bowl, whisk the confectioners' sugar and milk together until smooth. Drizzle the glaze over the top and sides of the warm monkey bread. Serve warm.

INGREDIENTS

Cake:

- 3/4 cup all-purpose flour
- 1/2 cup unsweetened natural cocoa powder
- 1 teaspoon instant espresso powder
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/3 cup vegetable oil
- 2 teaspoons pure vanilla extract
- 1/2 cup (120ml) buttermilk, at room temperature

Frosting

- 2 stick butter softened to room temperature
- 3 cups of powdered sugar
- 2 tbsp of milk
- 1 tsp vanilla

Chocolate Cupcakes

DIRECTIONS

1. Preheat the oven to 350°F (177°C). Line a 12-count muffin pan with cupcake liners. Line a second pan with 2 liners—this recipe makes about 14 cupcakes. Set aside.
2. Whisk the flour, cocoa powder, espresso powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until **just** combined; do not overmix. The batter will be thin.
3. Pour or spoon the batter into the liners. Fill only halfway (this is imperative! only halfway!) to avoid spilling over the sides or sinking. Bake for 18–21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.
4. Make the frosting by combining all of the ingredients into a large bowl and mix with a hand mixer until smooth. About 5 minutes.

INGREDIENTS

- 1/2 cup unsalted butter, softened to room temperature*
- 3/4 cup packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose flour
- 1 cup graham cracker crumbs (about 8 full-sheet graham crackers)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 heaping cup marshmallow fluff

S'mores Cookie Bars

DIRECTIONS

1. Preheat oven to 350°F (177°C). Line an 8-inch square baking pan or 9-inch square baking pan with parchment paper, leaving enough overhang on the sides to easily remove the bars when they have cooled. Set aside.
2. In a large bowl using handheld or stand mixer fitted with a paddle attachment, cream the butter and brown sugar together on medium-high speed, about 3 minutes.
3. Add the egg and vanilla extract and beat until combined. Scrape down the sides and up the bottom of the bowl as needed. Mixture may appear curdled and that's ok.
4. Whisk the flour, graham cracker crumbs, baking powder, and salt together in a medium bowl. Pour the flour mixture into the wet ingredients and then beat on medium speed until combined.
5. Press/spread 2/3 of the graham cookie dough into prepared pan. It will be a thin layer and the dough is sticky, so use your hands if needed. Spread the marshmallow creme evenly on top. This will be tricky since the marshmallow creme is sticky, but do the best you can to get an even layer. Layer chocolate chips evenly on top. Mold the remaining cookie dough into flat pieces and layer on top of the chocolate chips, as pictured and shown in the video above. You won't have enough dough to make one single layer, so some chocolate chips/marshmallow will be exposed.
6. Bake the bars for 25-30 minutes or until the top is lightly golden brown. Remove from the oven and place the pan on a wire rack. Cool bars completely.
7. Lift the bars out using the parchment paper overhang on the sides. Cut into squares.

INGREDIENTS

For the crumb topping

- 1 cup unsalted butter, melted and slightly cooled
- 3/4 cup dark brown sugar, packed
- 3/4 cup white granulated sugar
- 1 Tbsp. ground cinnamon
- 1 tsp. salt
- 2 1/2 cups all purpose flour, divided

For the cake

- 3 cups cake flour, spooned and leveled
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. salt
- 1 cup unsalted butter, softened to room temperature
- 1 cup white granulated sugar
- 2 large eggs, room temperature
- 2/3 cup sour cream, room temperature
- 1/3 cup whole milk, room temperature
- 2 Tbsp. vegetable oil
- 1 Tbsp. vanilla extract
- powdered sugar for garnish

Crumb Cake

DIRECTIONS

1. Preheat the oven to 325°F
2. Line a 9×9 inch aluminized steel cake pan with parchment paper or grease with baking spray. Set aside. (Note: This recipe was not tested in a glass cake pan).
3. Make the crumb topping first: whisk together 1 ½ cups of flour, both sugars, cinnamon and salt. Mix in the melted butter until mostly combined. Then slowly add in the remaining 1 cup flour until large crumbles form. I like to use my fingers to make large clumps and careful not over mix. Set aside.
4. 3/4 cup dark brown sugar, packed, 3/4 cup white granulated sugar, 1 Tbsp. ground cinnamon, 1 tsp. salt, 2 1/2 cups all purpose flour, divided, 1 cup unsalted butter, melted and slightly cooled
5. Make the cake next: whisk together the cake flour, baking powder, baking soda, cinnamon and salt in a medium sized mixing bowl. Set aside.
6. 3 cups cake flour, spooned and leveled, 1 tsp. baking powder, 1 tsp. baking soda, 1 tsp. cinnamon, 1 tsp. salt
7. Using a stand mixer fitted with the paddle attachment, cream the softened butter and granulated sugar until creamy and fluffy. About 3 minutes on medium high speed.
8. 1 cup unsalted butter, softened to room temperature, 1 cup white granulated sugar
9. Turn the mixer down to medium low speed and add in the eggs. Then, add in the sour cream, milk, oil and vanilla. The batter will look curdled at this point but it's ok.
10. 2 large eggs, room temperature, 2/3 cup sour cream, room temperature, 1/3 cup whole milk, room temperature, 2 Tbsp. vegetable oil, 1 Tbsp. vanilla extract
11. Add in the dry ingredients on low speed.
12. Spread into the prepared pan. Tap the cake on the counter a couple times to release any air bubbles.
13. Add the crumb topping, keeping most of the crumbs large and whole, and press down gently.
14. Bake for 45-50 minutes or until a toothpick inserted in the very middle comes out clean. Careful not to over bake.

INGREDIENTS

- 1 cup butter, *melted and slightly cooled*
- 1 cup granulated white sugar
- 1 cup packed dark brown sugar
- 4 large eggs
- 1 tablespoon pure vanilla extract
- 1 cup all-purpose flour
- 1 cup Dutch-processed or unsweetened cocoa powder
- 1 teaspoon espresso powder,
- 1 teaspoon kosher salt
- 1 $\frac{1}{4}$ cups chopped chocolate, *divided*

Brownies

DIRECTIONS

1. Preheat oven to 350°F. Spray a 9×13" baking pan with nonstick cooking spray. Line with parchment paper with an overhang on the sides and spray again. This will make it easy to lift the brownies out of the pan after baking. Set the pan aside.
2. In a large mixing bowl whisk together melted butter, granulated sugar, and brown sugar. Whisk until sugar is dissolved. Add the eggs and vanilla extract until smooth and combined.
3. Sift in flour and cocoa. Add the salt and espresso powder, if using, and stir until just combined. Don't over mix. Fold in 1 cup of chopped chocolate. Spread evenly into prepared pan and sprinkle the remaining $\frac{1}{4}$ cup of chopped chocolate on top of the brownies.
4. Bake for 25-30 minutes on the middle rack in the oven until the brownies are just set to touch. Don't over bake the brownies. They will set up as they cool. Remove from oven and let cool before cutting into squares.
- 5.

INGREDIENTS

Cake

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon Kosher salt
- 1/2 cup unsalted butter , room temperature
- 2 large eggs
- 1/2 cup whole milk
- 1 1/2 teaspoons vanilla extract
- 1/3 cup Rainbow sprinkles

Vanilla Buttercream Frosting

- 3/4 cup unsalted butter , room temperature
- 3 cups powdered sugar
- 1/4 cup milk
- 1 Tablespoon vanilla extract
- Rainbow sprinkles, for decorating

Funfetti Cupcakes

DIRECTIONS

1. Preheat oven to 350 degrees F. Line a cupcake pan with paper liners.
2. In a large mixing bowl combine flour, sugar, baking powder and salt. Slice the butter into pieces and add to the flour mixture. Mix on low until the mixture resembles coarse crumbs.
3. With the mixer on, add the eggs one at a time, scraping down the bowl after each addition. Add the milk and vanilla and mix until batter is smooth. Fold in the sprinkles with a rubber spatula.
4. Fill the cupcake liners about two-thirds full. Bake for 15-20 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool before frosting.
5. In a mixing bowl cream the butter for several minutes until light and fluffy, scraping the bowl down as needed. Gradually add the powdered sugar, milk and vanilla and mix until light and fluffy, about 2 minutes.
6. Frost the cupcakes (I used a Wilton 1M tip) and add sprinkles as desired.

INGREDIENTS

For the dough:

- 3 3/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup sour cream

For the frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon kosher salt
- 1 to 2 tablespoons milk

Loft House Cookies

DIRECTIONS

1. Combine the dry ingredients: Whisk the flour, baking powder, baking soda, and salt together in a bowl and set to the side.
2. Make the cookie dough: In the bowl of a stand mixer with a paddle attachment, beat butter and sugar together until light and fluffy, about 3 minutes. Beat in the eggs one at a time, scraping down the bowl after each addition.
3. Beat in the vanilla and sour cream until combined. Then, in two separate additions, beat in the flour, scraping the bowl after each addition. This will create a soft and fluffy dough.
4. Using a stiff rubber spatula, fold the dough a few times inside the bowl – scoop down the side of the bowl and underneath the batter, then lift up and fold the dough over on itself. Give the bowl a quarter turn and repeat. Repeat this a few times until the dough is smooth.
5. Press a piece of plastic wrap against the surface of the dough and refrigerate the dough for at least three hours so it firms up, or up to overnight.
6. Preheat the oven to 350°F.
7. Shape the cookies: Lightly flour the counter. Using a medium (1 1/2 tablespoon) cookie scoop, scoop out some of the dough and drop on the counter. Gently roll the dough against the counter and between your hands to form a round ball. Brush off any excess flour and place the ball on the cookie sheet.
8. Press the cookies flat: Dip the bottom of a drinking glass in flour and use it to press the cookies on the cookie sheet to about 1/4-inch thick. Re-flour the drinking glass as needed to prevent sticking.
9. Bake the first tray of cookies in the center of the oven for 11 to 13 minutes. Let them cool for 5 minutes on the tray before transferring them to a wire rack to cool.
10. Shape and bake the remaining cookies like the first.
11. Make the frosting: Using the paddle attachment, beat the butter in the bowl of a stand mixer until creamy. Add half of the powdered sugar, the vanilla, and the salt, and beat on low to combine for a minute. Add the remaining powdered sugar and 1 tablespoon of milk, and beat for an additional minute.

